



425-467-8129
dpcatering.com

Daily Meal Specials

(Monday January 18th – January 22nd)

\$15.00 all inclusive (tax and delivery, Greater Eastside)

Lunches delivered/PU between 10:30a.m. – 12:00p.m.

48-hour notice required

Meals are served individually packaged per person and labeled.

Monday January 18th

Butter and Garlic Pork Loin, Pork tenderloin rubbed with Italian seasonings and braised in our butter and garlic sauce

Vegetarian/GF, Sweet Potato Vegetable Fritters, grated sweet potato with onions, bell peppers, and chili flakes, hand pressed into cakes and pan-fried until perfectly golden

Pan-Roasted Brussels Sprouts, fresh Brussels sprouts sautéed with onions, and finished with balsamic vinegar

NW Seasonal Greens, candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings

Chocolate Dipped Shortbread Cookies

Tuesday January 19th

Barbequed Brisket Sandwich served on a hoagie roll

Vegetarian, garden burger with tomato, lettuce, and tangy chipotle mayonnaise ✓ GF

House-made Potato Salad ✓ GF

Spinach Salad, baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges, and feta cheese, served with our citrus vinaigrette or ✓ GF onion dressing

Fudge Brownies ✓

Wednesday January 20th

Pork and Rice (bai sach chrouk), pork, coconut vegetables served over white rice GF

Vegetarian/GF, chickpeas, coconut vegetables served over white rice ✓ GF

Green Salad with carrots, cherry red tomatoes, cucumbers served with a light vinaigrette ✓ GF

GF Marshmallow Crunch Brownies

Thursday January 21st

Chicken Marsala, baked tender chicken breast, served in a creamy Marsala wine sauce.

Pan Roasted Brussels Sprouts fresh Brussels sprouts sautéed with onions, and finished with balsamic vinegar

Vegetarian/ GF, Pesto-Alfredo Tortellini, delicate pasta pillows filled with Italian cheeses, topped with our pesto ✓ GF Alfredo sauce

Potatoes Au Gratin

Greek Salad, crispy romaine hearts, chopped tomatoes, cucumbers, onions, Kalamata olives, and feta cheese, served with our red ✓ GF vinaigrette

Lemon Bars ✓

Friday January 22nd

Penne Pasta with Meatballs in homemade marinara sauce topped with parmesan cheese

Vegetarian/GF, penne pasta in homemade marinara sauce topped with parmesan cheese ✓ GF

Caesar Salad, crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, served with our house-made ✓ Caesar dressing

Garlic Bread ✓

GF Dinner Rolls ✓ GF

Chocolate Pudding topped with Oreo cookies ✓

GF Chocolate Pudding Cups ✓ GF

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, or wheat allergies.

